The Teaching Kitchen at Student Health and Wellness is home to the Hoo’s Cooking nutrition education and culinary skills classes. Instructors can collaborate with the Teaching Kitchen to develop hands-on cooking classes that align with their curriculum.

Examples:

- Science of Cooking with Materials Science and Engineering
- French and Latin with the Summer Language Institute
- Chemistry, Culture, and Cuisine with Chemistry
- Africulture with African American and African Studies

**Scheduling**

Contact the Teaching Kitchen as early as possible in your course planning to check date/time availability and review our policies for academic cooking classes before submitting your request.

- In addition to the scheduled course time, all classes require 1 hour of prep and 30 minutes of clean-up
- Please note: Thursdays 4:00-7:30 pm are generally not available during fall and spring semesters due to our regularly scheduled programming.

**Capacity**

On average, up to 20 students per class session can participate live in the Teaching Kitchen.

- Classes may also be recorded and/or live streamed to accommodate additional participants.
Costs

Baseline $350 per 1-2 hour class session
- Includes food and supplies*, facility utilization, full staffing** and program support
  - *Discount may be available for classes providing their own food and supplies
  - **Series classes that provide staffing support through Teaching Assistants who complete TK training may be eligible for staffing discount
- Class instruction will be done by you, the course instructor. Additional curriculum development and instruction support may be available for an additional charge.

Menu Guidelines

Select 2-3 recipe ideas to pitch. Send a copy or a link to a sample of the recipe you have in mind. We will review your suggestions and offer feedback for best fit in the Teaching Kitchen space.
- Select dishes that involve some hands-on skills practice for relatively novice cooks such as students.
  - For example: basic knife skills, how to tell when something is done, or a cooking technique such as sauté or simmer.
- Choose recipes that can be prepared in about 30 minutes. This will likely take an hour in a class setting.
- Consider accessibility and versatility – choose dishes with ingredients that can be found readily in American grocery stores and that allow for substitutions to accommodate allergies or dietary restrictions.
UVA Teaching Kitchen: Academic Classes Information

UVA Department of Student Health and Wellness (SHW)

Groceries, supplies, and equipment

The TK is well-stocked with standard appliances, dishes, and ingredients. We can take care of the grocery shopping, using Kroger, Harris Teeter, Food Lion, Wegmans, and/or Whole Foods. You will be responsible for bringing any specialty ingredients not available at these stores.

Room set up includes 5 tables, each with 4 seats and a front island with a long countertop.

- All tables have electrical power which can each accommodate a single burner portable induction cooktop.
- The front island has a 4-burner induction stove and a double oven.
- Cookware is stainless-steel, which is compatible with our induction cooktops. We DO NOT have iron or non-stick cookware.
- We have lots of smallware: 3 blenders, a multicooker, 2 immersion blenders, a stand mixer, etc
- We DO NOT have a grill.

Staffing

Teaching Kitchen support staff presence is required.

- Our trained and knowledgeable staff will be on-site to support you in setting up equipment and ingredients before class, assist your students during class, and ensure a safe and clean experience for all throughout your time in the Teaching Kitchen.
Participant Registration Process

We require all participants to register for cooking classes. We will create and share with you a sign-up form, which collects students’ food allergies and a participant waiver form.

Ready to get started?

Pitch us your ideas at hooscooking@virginia.edu!

UVA Teaching Kitchen
Student Health and Wellness
550 Brandon Ave
studenthealth.virginia.edu/teaching-kitchen